		PH-LUC
QUERY CONTROL FORM		PITIS USE ONLY
Application No. 09/884 39	2- Prepared by/\(\mathcal{P}\)	Tracking Number <u>05908982</u>
Examiner-GAU Bhat-196	/ Date 4/2/	104 Week Date 2/23/04/
	No. of queries	1 IFW

JACKET				
a. Serial No.	f. Foreign Priority	k. Print Claim(s)	p. PTO-1449	
b. Applicant(s)	g. Disclaimer	I. Print Fig.	q. PTOL-85b	
c. Continuing Data	h. Microfiche Appendix	m. Searched Column	r. Abstract	
d. PCT	i. Title	n. PTO-270/328	s. Sheets/Figs	
e. Domestic Priority	j. Claims Allowed	o. PTO-892	t. Other	

SPECIFICATION	MESSAGE
a. Page Missing	the instruction (amendment) to delete "process"
b. Text Continuity	and insert "A process" in claim 11, line 1, cannot be
c. Holes through Data	applied. The word " process" is not found in claim
d. Other Missing Text	11. line 1.
e. Illegible Text	
f. Duplicate Text	Please verify.
g. Brief Description	
h. Sequence Listing	
i. Appendix	
j. Amendments	
k. Other	<i>,</i> , , , , , , , , , , , , , , , , , ,
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CLAIMS	
a. Claim(s) Missing	
b. Improper Dependency	
c. Duplicate Numbers	
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e. Index Disagrees	RESPONSE
f. Punctuation	
g. Amendments	
h. Bracketing	
i. Missing Text	
j. Duplicate Text	
k. Other	
	initials

Application/Control Number: 09/884,392

Art Unit: 1761

1. An examiner's amendment to the record appears below. Should the changes and/or additions be unacceptable to applicant, an amendment may be filed as provided by 37 CFR 1.312. To ensure consideration of such an amendment, it MUST be submitted no later than the payment of the issue fee.

Authorization for this examiner's amendment was given in a telephone interview with Mr. McGowan on February 2, 2004.

The application has been amended as follows:

In the Claims:

Claim 4, line 2, delete "such as Citrem LR10tm"

Claim 9, line 3, delete "such as lecithin"

Claim 10, line 2, delete "claims 1", insert -- Claim 1--

Claim 11, line 1, delete "Process", insert -- A process--

Add the following new claim

-- Claim 15. Emulsion according to claim 1 which is essentially free of lecithin.--

2. Any inquiry concerning this communication or earlier communications from the examiner should be directed to N. Bhat whose telephone number is 571-272-1397. The examiner can normally be reached on Monday-Friday, 9:30AM-6:00PM.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 703-872-9306.

UNUS #Y2-0399-UNI Case No. F7545(V)

- (currently amended) Emulsion according to claim 1, wherein the browning agent is present in an amount of from 0.1-5%, preferably from 1-3% by weight, based on the total composition.
- (original) Emulsion according to claim 1, wherein the composition further comprises a flavour composition which is essentially present in the oil phase.
- 8. (original) Emulsion according to claim 7, wherein the flavour composition is selected from the group of fat soluble savoury flavours.
- (original) Emulsion according to claim 1 which is essentially free of proteinaceous material and essentially free of compounds with primary or secondary amino groups such as leoithin.
- (original) Container for holding a liquid, said container comprising dispersing Claim!

 C means, pressurizing means and an emulsion according to claims 1.
 - (currently amended) Use of an emulsion according to claim 7A method for imparting a flavour to foodstuffs, by comprising spraying said emulsion according to claim 7 onto the foodstuffs prior to a heating step.
 - 12. (currently amended) Use of an emulsion according to claim 1A process for imparting a brown or golden brown color to foodstuffs, by-comprising spraying said emulsion the emulsion according to claim 1 onto the foodstuffs prior to a heating-step.